Models QS11/23

Modular Grills

Original Operating Instructions

074606-M

TAYLOR®

5/24/04 (Original Publication)
(Updated 3/4/13)

Complete this page for quick reference when service is required:

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

Information found on the data label:

Model Number: _____

Serial Number: _____

Electrical Specs: Voltage _____ Cycle _____

Phase _____

Maximum Fuse Size: _____ A

Minimum Wire Ampacity: _____ A

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Taylor Company
750 N. Blackhawk Blvd.
Rockton, IL 61072

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Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

Note: Only instructions originating from the factory or its authorized translation representative(s) are considered to be the original set of instructions.

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Rockton, IL 61072

Section 1 To the Installer

The following are general installation instructions. For complete installation details, please see the checkout card.

Installer Safety

In all areas of the world, equipment should be installed in accordance with existing local codes. Please contact your local authorities if you have any questions.

Care should be taken to ensure that all basic safety practices are followed during the installation and servicing activities related to the installation and service of Taylor equipment.

- Only Taylor authorized service personnel should perform installation and repairs on the equipment.
- Authorized service personnel should consult OSHA Standard 29CFRI910.147 or the applicable code of the local area for the industry standards on lockout/tagout procedures before beginning any installation or repairs.
- Authorized service personnel must ensure that the proper PPE is available and worn when required during installation and service.
- Authorized service personnel must remove all metal jewelry, rings, and watches before working on electrical equipment.

The main power supply(s) to the equipment must be disconnected prior to performing any repairs. Failure to follow this instruction may result in personal injury or death from electrical shock or hazardous moving parts as well as poor performance or damage to the equipment.

Note: All repairs must be performed by an authorized Taylor Service Technician.

This unit has many sharp edges that can cause severe injuries.

Site Preparation

Review the area where the unit will be installed before uncrating the unit. Make sure all possible hazards to the user and the equipment have been addressed.

Air Clearance

Clearances from the grill to other surfaces are required for adequate air circulation:

Rear:	3 inches (76 mm) minimum.
Sides:	3 inches (76 mm) to combustible surfaces; 0 inches (0 mm) to non-combustible surfaces; 0 inches (0 mm) between grills in multiple installations.

Failure to comply with these minimum clearance requirements will hinder grill performance and cause damage to its components.

Electrical Connections

The QS series grills have one electrical connection. Check the data plate on the grill for voltage, cycle, phase and electrical specifications. Refer to the wiring diagram provided inside the protective control panel door at the front of the grill for proper power connections. The power connection is located behind the access line cover on the front of the grill.

In the United States, this equipment is intended to be installed in accordance with the National Electrical Code (NEC), ANSI/NFPA 70–1987. The purpose of the NEC code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

In all other areas of the world, equipment should be installed in accordance with the existing local codes. Please contact your local authorities.

The Proper Wire Size and Branch Circuit Overcurrent Device shall be selected according to the data label information and in accordance with CEC Part I 2006, Section 14–100(e)(i).

FOLLOW YOUR LOCAL ELECTRICAL CODES!

CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!

This equipment is provided with a grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417–1) on the removable panel and the frame.

- Stationary appliances which are not equipped with a power cord and a plug or another device to disconnect the appliance from the power source, must have an all-pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected or not used for long periods, or during initial installation, shall have protective devices such as a GFI, to protect against the leakage of current, installed by the authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed flexible cable, not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57), installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

  If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person, in order to avoid a hazard.

The proper wire size and fused circuit should be selected according to grill data label information. Incoming power must be connected to the terminals with black characters on a white background, as shown:

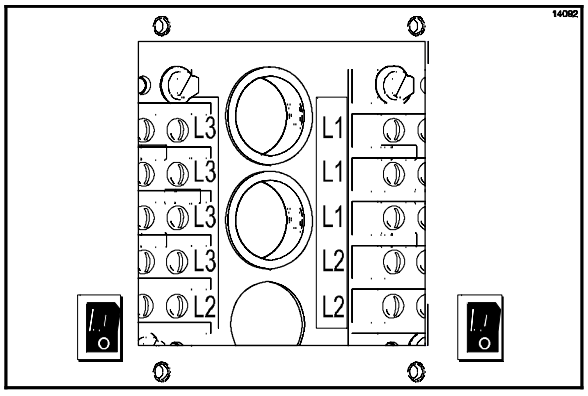


Figure 1

Installation

This machine is designed for indoor use only.

DO NOT install the machine in an area where a water jet could be used to clean or rinse the machine. Failure to follow this instruction may result in serious electrical shock.

This grill must be installed on a level surface. Failure to comply may result in personal injury or equipment damage.

Installation of Cable Kit

Kit A.–3 Ft. Restrain Cable (part no. 074948) must be installed to limit the movement of the grill. This is necessary in order to protect the electrical conduit from stress. The cable is made of flexible conduit.

To install the kit, look at the back of the unit. There is a 1/2" hole on the left side of the frame, about half way down. Remove the plug and attach the cable.

Ventilation and Clearance

To ensure proper operation of this appliance it must be installed so that products of combustion are efficiently removed. Do not store anything on top of the grill.

Most service can be performed from the front of the grill. When inspecting heating elements, the unit must be disconnected and pulled out of the hood enclosure. Allow four feet in front of the appliance for this purpose.

Grease Disposal Container

If the grill is not factory–equipped with grease disposal containers, the store is required to provide appropriate grease disposal containers in accordance with NSF Standard 4 requirements.

Leveling Procedures

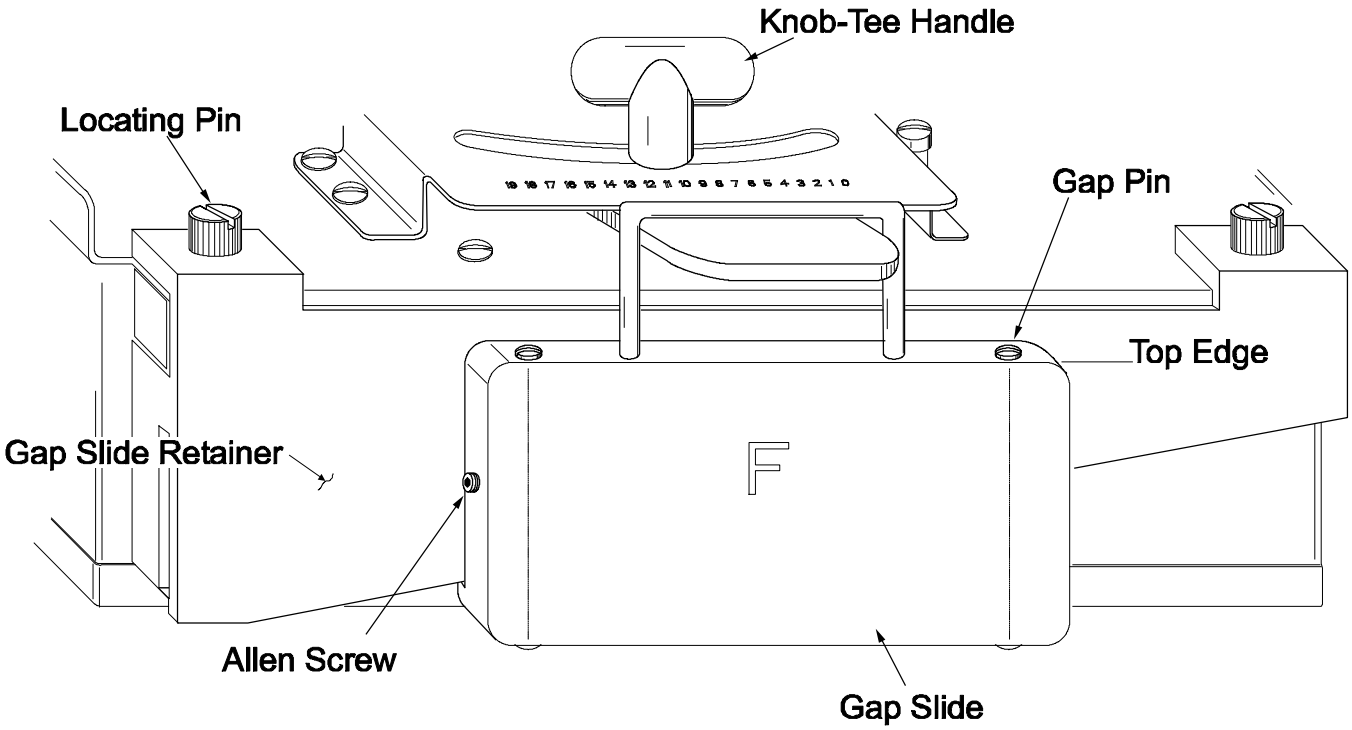


Figure 2

Step 1
The leveling adjustment needs to be performed when the grill is properly gapped and at operating temperature. Level the grill without the release material sheets in place.

Step 2
To allow adjustment of the gap pins, loosen the two 1/8" allen screws located on the sides of the front and rear gap slides.

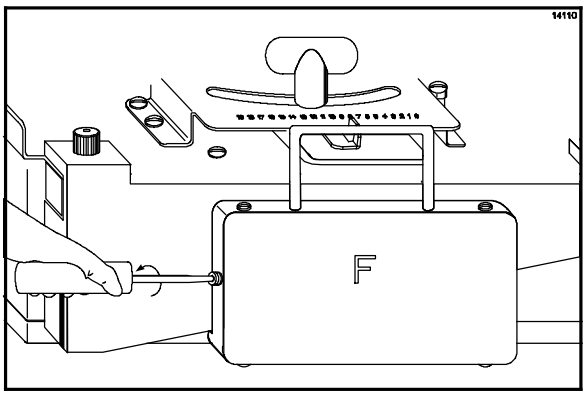


Figure 3

Step 3
Raise both gap pins on the front gap slide until the bottom of the screwdriver slot is flush with the top edge of the gap slide. Repeat this step for the rear gap slide. Slide the gap slide to the right.

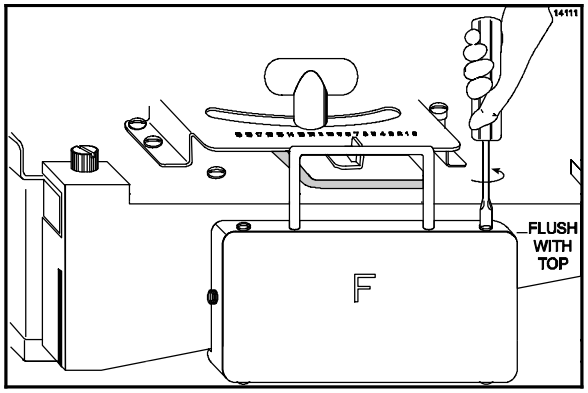


Figure 4

Step 4
For each cook surface requiring adjustment, place the four gap blocks on the cook surface, approximately 2" (51 mm) in from each corner. (Figure 5)

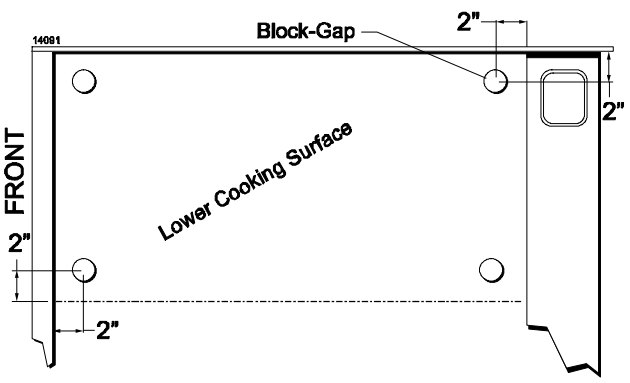


Figure 5

Step 5
Lower the cook surface assembly. Loosen and slowly move the T-handle to the left until the gap indicator/pointer is at #8 on the gap indicator plate, and tighten the T-handle.

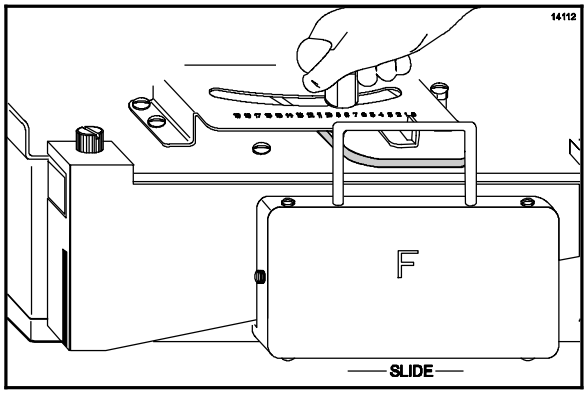


Figure 6

Step 6
Wearing proper protection, carefully attempt to raise the gap slide to evaluate which gap pin is in need of adjustment.

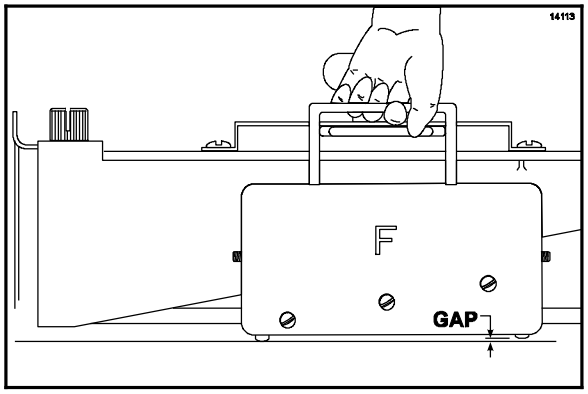


Figure 7

With the gap slide raised, slowly turn the gap pin needing adjustment until it makes contact with the cook surface. **Note:** Do not use force to adjust the pins. **Repeat these steps for both gap slides.**

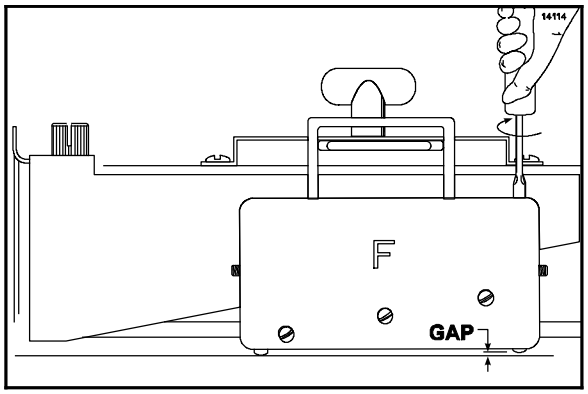


Figure 8

Step 7
Raise the upper cook surface and remove the four gap blocks.

Step 8
Lower the upper cook surface into the COOK position.

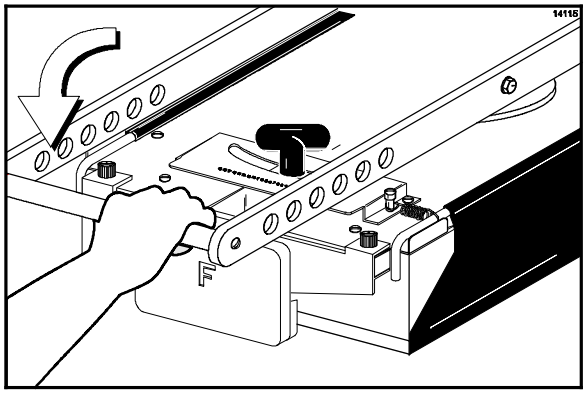


Figure 9

Step 9
Wearing proper protection, attempt to rock the cook surface assembly. Apply slight pressure on the locating pins at opposite corners to each other as shown in Figure 10.

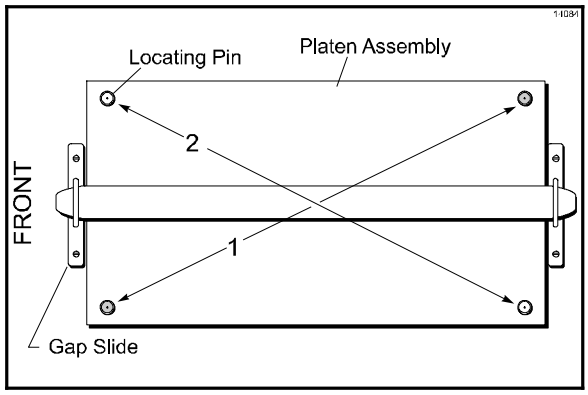


Figure 10

Step 10
If the unit rocks, split the adjustment for gap pins across the uneven corners, as shown in Figure 11.

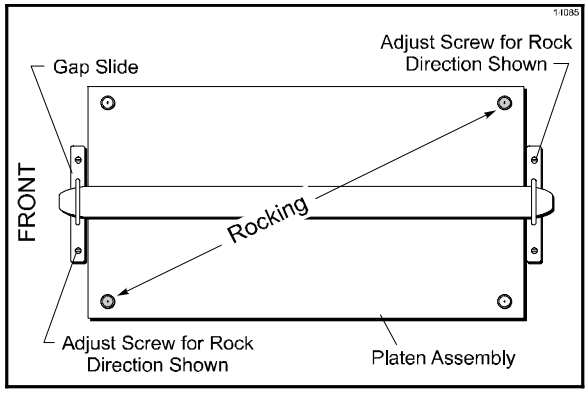


Figure 11

Step 11
After adjusting, verify the unit for stability/rock.

Step 12
If all adjustments on the cook surface are correct, and no rocking occurs, tighten the two allen screws located on the sides of the front and rear gap slides to lock all adjustments from moving.

IMPORTANT: It is highly recommended that the gap slides and the gap slide retainers (as shown in Figure 12) be removed at least weekly for cleaning these parts and the cook surface shroud behind these parts.
These parts are easily removed by removing the locating pins and holding both parts, because they are not attached together, and pulling them from the cook surface.
Take the gap slides and the gap slide retainers to the sink for cleaning. (Be sure to re-install the gap slides as they were removed, i.e., “F” front.) **See Weekly Cleaning Procedures on page 29.**

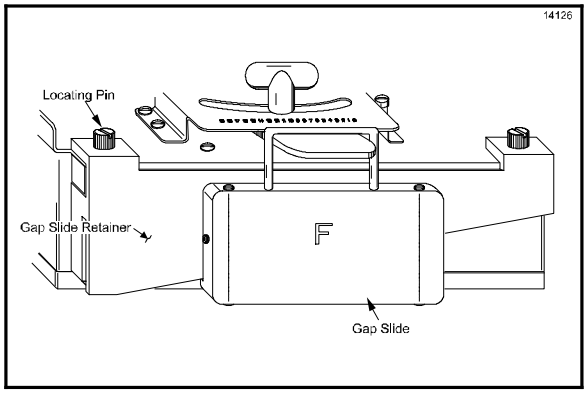


Figure 12

Section 2 To the Operator

The grill you have purchased has been carefully engineered and manufactured to provide dependable operation. The QS series grills are designed to deliver “cook-to-order” menu items. The two-sided cooking method increases speed of service and assures safe product integrity.

These grills, when properly operated and maintained, will produce a consistent quality product. Like all mechanical products, they require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures in this manual are followed closely.

This Operator’s Manual should be read before operating or performing any maintenance on your equipment.

It is strongly recommended that all personnel responsible for the equipment’s operation and cleaning, review these procedures for proper training and assurance that no misunderstandings exist.

In the event that you require technical assistance, please contact your local authorized Taylor Distributor.

Note: Warranty is valid only if the parts are authorized Taylor parts, purchased from an authorized Taylor Distributor, and the required service work is provided by an authorized Taylor service technician. Taylor reserves the right to deny warranty claims on equipment or parts if non–approved parts or refrigerant were installed in the machine, system modifications were performed beyond factory recommendations, or it is determined that the failure was caused by neglect or abuse.

Note: Constant research results in steady improvements; therefore, information in this manual is subject to change without notice.

If the crossed out wheeled bin symbol is affixed to this product, it signifies that this product is compliant with the EU Directive as well as other similar legislation in effect after August 13, 2005. Therefore, it must be collected separately after its use is completed, and cannot be disposed as unsorted municipal waste.

The user is responsible for returning the product to the appropriate collection facility, as specified by your local code.

For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

Section 3 Safety

We, at Taylor Company, are deeply concerned about the safety of the operator when he or she comes in contact with the grill and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the grill to further point out safety precautions to the operator.

IMPORTANT – Failure to adhere to the following safety precautions may result in severe personal injury or death. Failure to comply with these warnings may damage the machine and its components. Component damage will result in part replacement expense and service repair expense.

To Operate Safely:

DO NOT operate the grill without reading this Operator's Manual. This manual should be kept in a safe place for future reference.

This appliance is to be used only by trained personnel. It is not intended for use by children or people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This equipment is provided with a grounding lug that is to be properly attached to the rear of the frame by the authorized installer. The installation location is marked by the equipotential bonding symbol (5021 of IEC 60417–1) on the removable panel and the frame.

- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** operate the grill unless all service panels are restrained with screws.
- **DO NOT** use the cord if it is frayed.
- All repairs must be performed by an authorized Taylor service technician.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected.
- For Cord Connected Units: Only Taylor authorized service technicians or licensed electricians may install a plug or replacement cord on these units.
- Stationary appliances which are not equipped with a power cord and a plug or other device to disconnect the appliance from the power source must have an all–pole disconnecting device with a contact gap of at least 3 mm installed in the external installation.
- Appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, particularly when disconnected, not used for long periods, or during initial installation, shall have protective devices such as a GFI to protect against the leakage of current and be installed by authorized personnel to the local codes.
- Supply cords used with this unit shall be oil-resistant, sheathed, flexible cable, not lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord (Code designation 60245 IEC 57) installed with the proper cord anchorage to relieve conductors from strain, including twisting, at the terminals and protect the insulation of the conductors from abrasion.

  If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified person, in order to avoid a hazard.

Failure to follow these instructions may result in electrocution. Contact your local Taylor Distributor for authorized service.

Grill clearance must be maintained at least 3” (76 mm) from all combustible materials (0” to non-combustible materials).
Failure to comply could result in a fire hazard.

All grills require 3” (76 mm) of air clearance in the rear. Failure to comply will hinder grill performance.

DO NOT use a water jet to clean or rinse the grill. Failure to follow this instruction may result in the following:

- serious electrical shock
- burns from hot steam
- liquid collecting inside the grill and destroying electrical components.

- **DO NOT** prepare or remove product without proper equipment.
- **DO NOT** allow untrained personnel to operate this grill.
- **USE EXTREME CAUTION** when cleaning the grill.

Failure to follow these instructions may result in severe burns from high temperatures.

This grill must be placed on a level surface. Failure to comply may result in personal injury or equipment damage.

Access to the service area of the unit is restricted to persons having knowledge and practical experience with the appliance, in particular as far as safety and hygiene are concerned.

Cleaning and sanitizing schedules are governed by your Federal, State, or local regulatory agencies and must be followed accordingly. Please refer to the cleaning section of this manual for the proper procedure to clean this unit.

CAUTION: DO NOT attempt to use the grill during a power outage. Grills require electrical power for operation. In the event of a prolonged power outage, place the unit in the “OFF” position.

DO NOT slide the grill with the legs attached. Failure to follow this instruction may damage the grill.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

Section 4 Operator Parts Identification

QS11

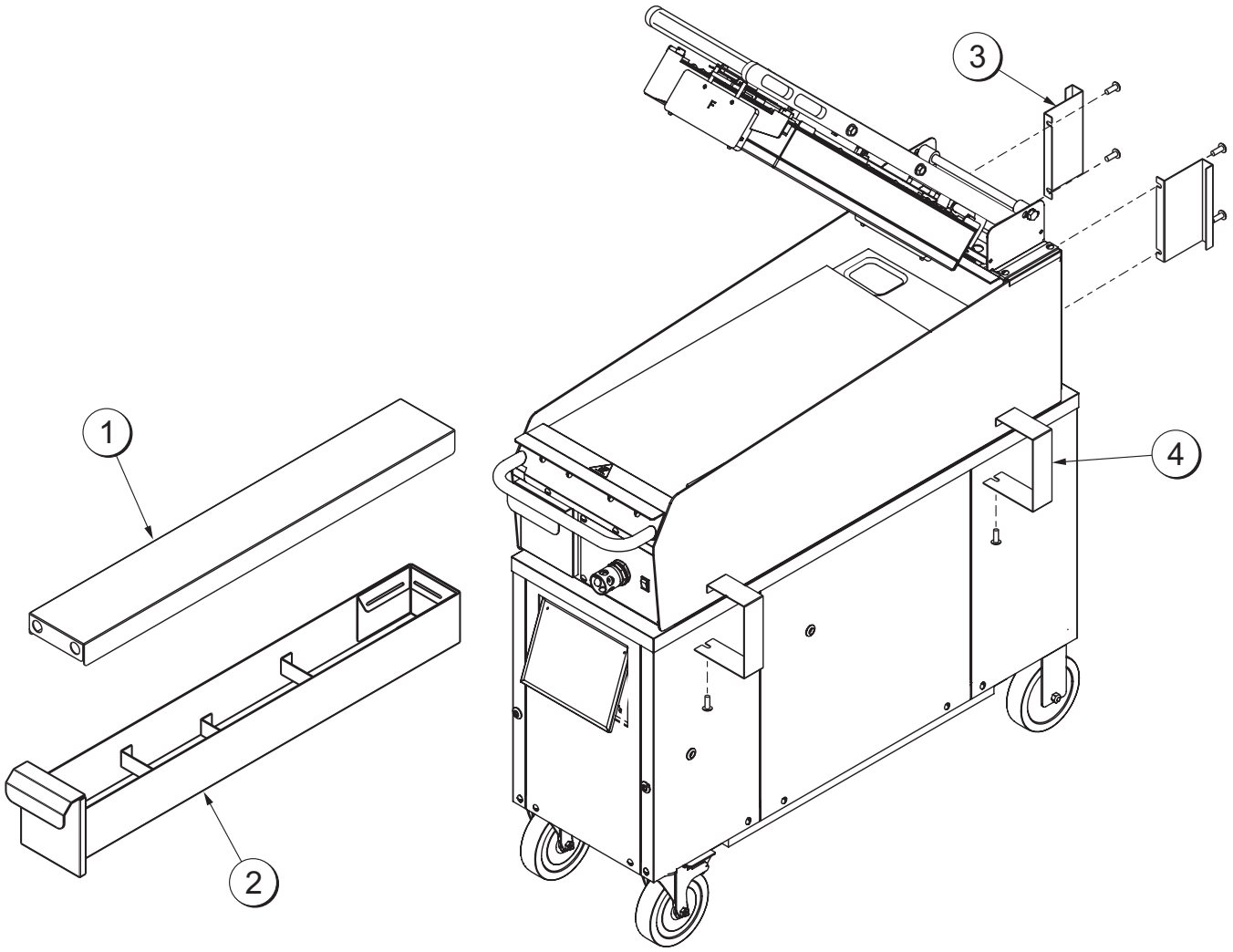


Figure 13

ITEM	DESCRIPTION	PART NO.
1	COVER-TOP	079969
2	TRAY A.-GREASE	X79940-SER

ITEM	DESCRIPTION	PART NO.
3	STANDOFF-REAR	079288
4	STANDOFF-FRONT	079289

QS23

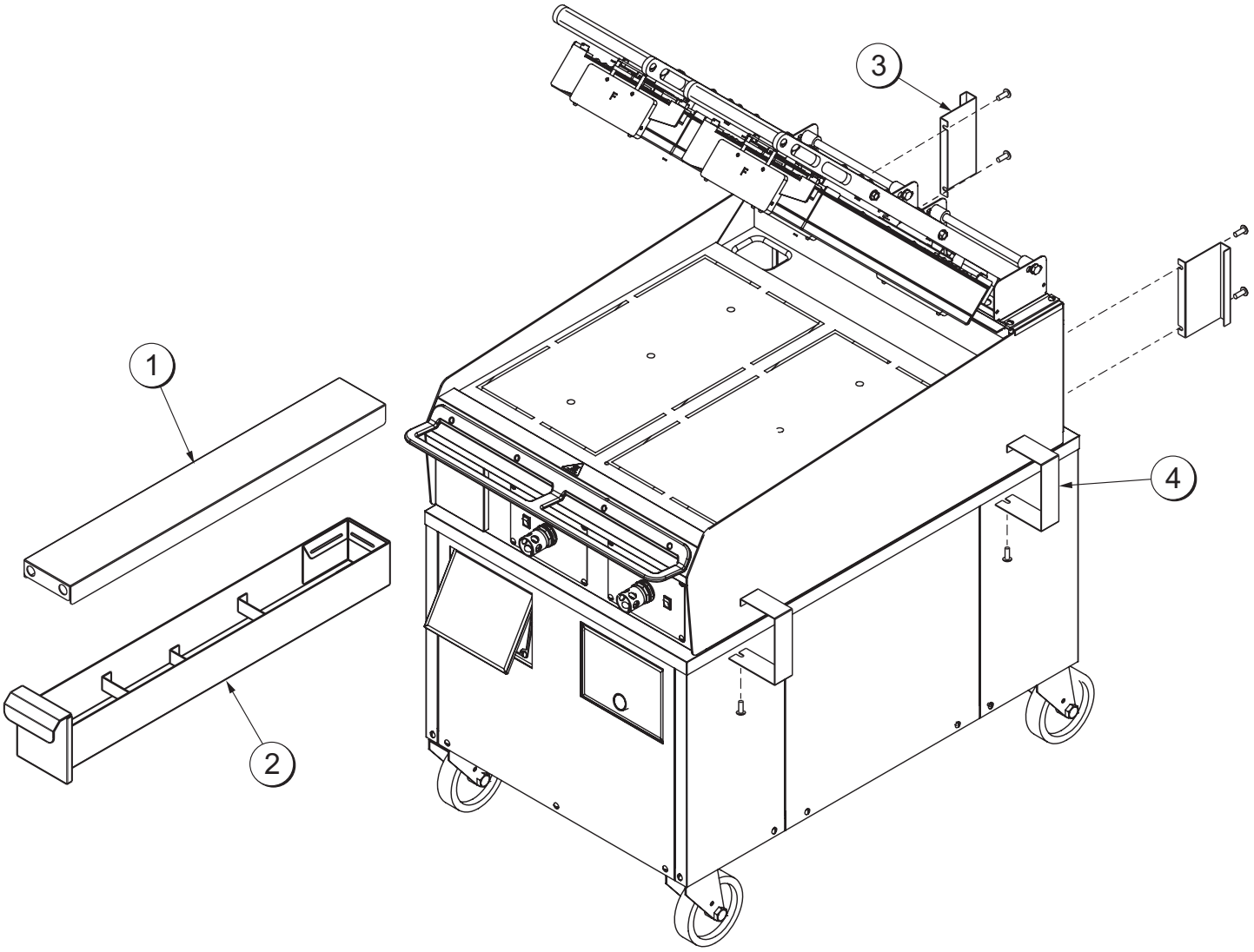


Figure 14

ITEM	DESCRIPTION	PART NO.
1	COVER-TOP	079969
2	TRAY A.-GREASE	X79940-SER

ITEM	DESCRIPTION	PART NO.
3	STANDOFF-REAR	079288
4	STANDOFF-FRONT	079289

QS11 Accessories

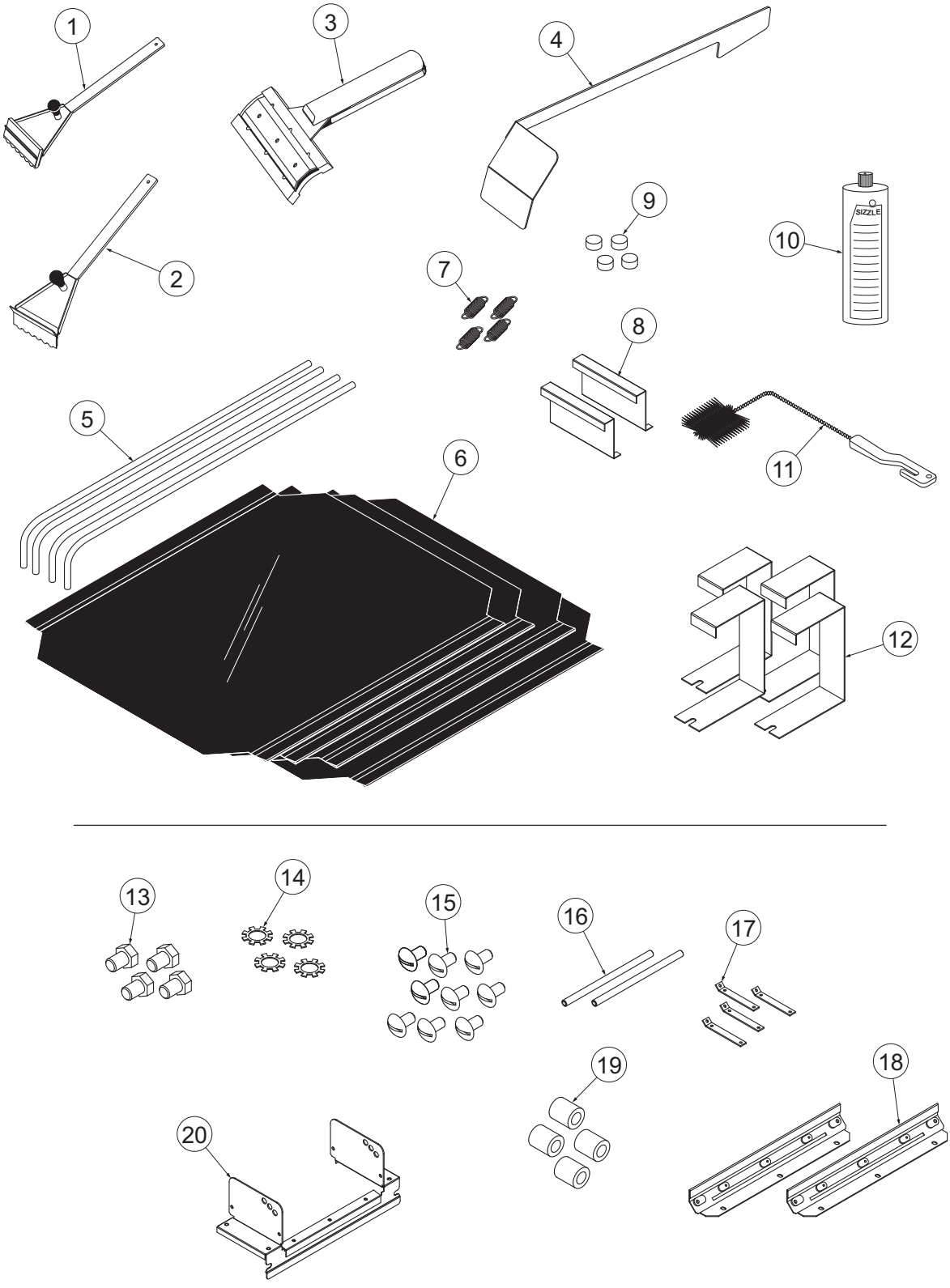


Figure 15

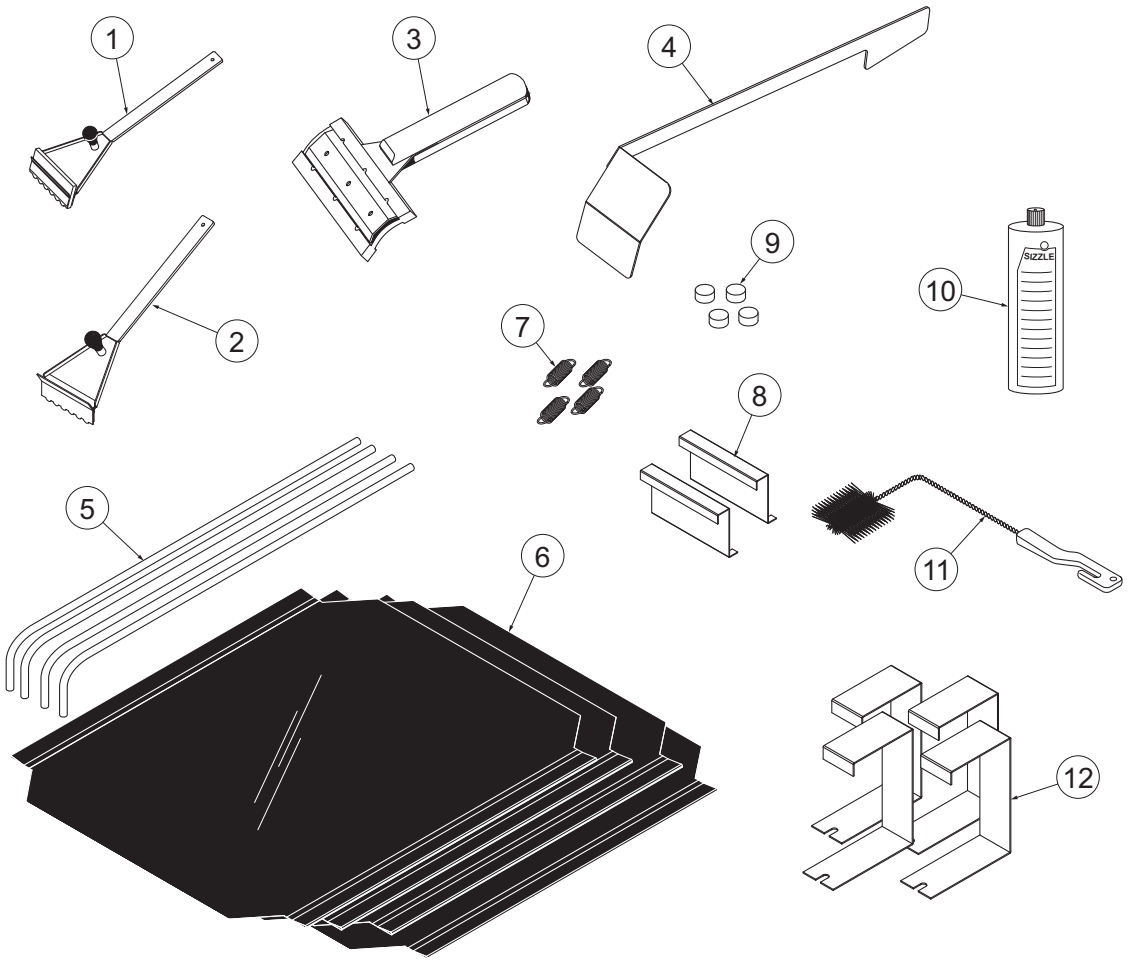
QS11 Accessories - Parts Identification

ITEM	DESCRIPTION	PART NO.
1	SCRAPER A.-GROOVE	X79246
2	SCRAPER A.-GROOVE	X79668
3	SCRAPER-TEFLON WIPER	075887
ITEMS 4-12 ARE INCLUDED IN X70300 KIT		
4	SCRAPER-TROUGH	079726
5	BAR-RELEASE SHEET	079930
6	SHEET-SEAMED RELEASE	078804
7	SPRING-.438 OD X .046 X 1.75	079704
8	STANDOFF-REAR	079288
9	BLOCK-GAGE PLATEN KIT	079912
10	CLEANER-SIZZLE 1 QT 545A	079895
11	BRUSH-.625 X 1.500	074166
12	STANDOFF-FRONT	079289
*	CARD-CHECKOUT-GRILL GM	049990
*	GUIDE-CHECK OUT-QS	051934
*	INSTRUCTION-GRILL OPER	074825-INS
*	KIT A.-3FT RESTRAIN CABLE	074948

ITEM	DESCRIPTION	PART NO.
ITEMS 13-20 ARE INCLUDED IN X79689 KIT		
13	SCREW-3/8-16X1/2 HEX HEAD	001081
14	WASHER-3/8 EXTERNAL	001087
15	SCREW-10-32X3/8 SLTD	024298
16	BAR-STOP	079673
17	BAR-REAR-COVER SUPPORT	079855
18	GUARD A.-FRONT	X79426-SP
19	SLEEVE-STOP BAR	079688
20	COVER A.-REAR	X79674

*NOT SHOWN

QS23 Accessories



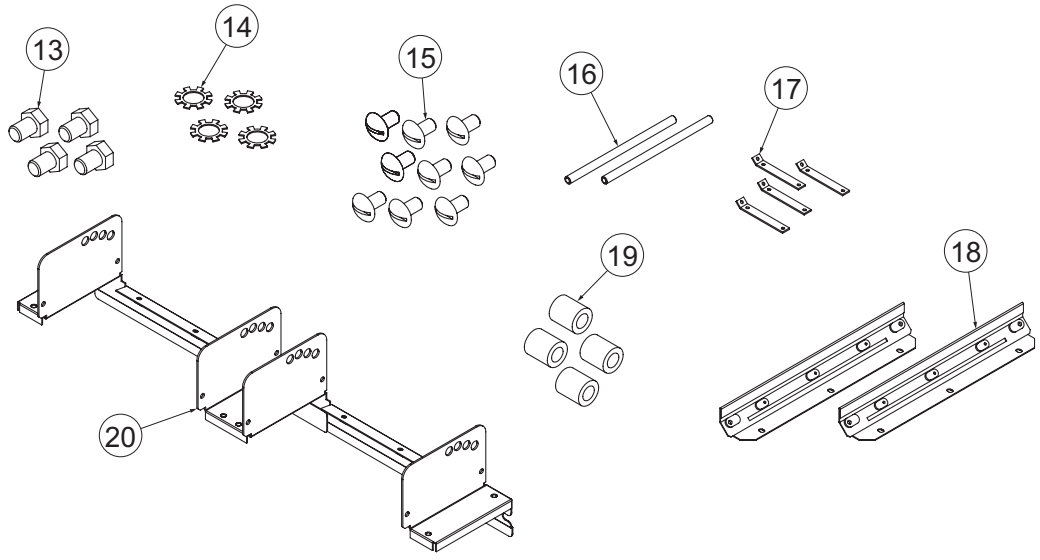


Figure 16

QS23 Accessories - Parts Identification

ITEM	DESCRIPTION	PART NO.
1	SCRAPER A.-GROOVE	X79246
2	SCRAPER A.-GROOVE	X79668
ITEMS 3-12 ARE INCLUDED IN X70300-2 KIT		
3	SCRAPER-TEFLON WIPER	75887
4	SCRAPER-TROUGH	079726
5	BAR-RELEASE SHEET	079930
6	SHEET-SEAMED RELEASE	078804
7	SPRING-.438 OD X .046 X 1.75	079704
8	STANDOFF-REAR	079288
9	BLOCK-GAGE PLATEN KIT	079912
10	CLEANER-SIZZLE 1 QT 545A	079895
11	BRUSH-.625 X 1.500	074166
12	STANDOFF-FRONT	079289
*	CARD-CHECKOUT-GRILL GM	049990
*	CARD-GRILL CLEANING	050885
*	GUIDE-CHECK OUT-QS	051934
*	INSTRUCTION-GRILL OPER	053656-INS
*	KIT A.-3FT RESTRAIN CABLE	074948

ITEM	DESCRIPTION	PART NO.
ITEMS 13-20 ARE INCLUDED IN X79873 KIT		
13	SCREW-3/8-16X1/2 HEX HEAD	001081
14	WASHER-3/8 EXTERNAL	001087
15	SCREW-10-32X3/8 SLTD	024298
16	BAR-STOP	079673
17	BAR-REAR-COVER SUPPORT	079855
18	GUARD A.-FRONT	X79426-SP
19	SLEEVE-STOP BAR	079688
20	COVER A.-REAR	X74329

*NOT SHOWN

Section 5 Important: To the Operator

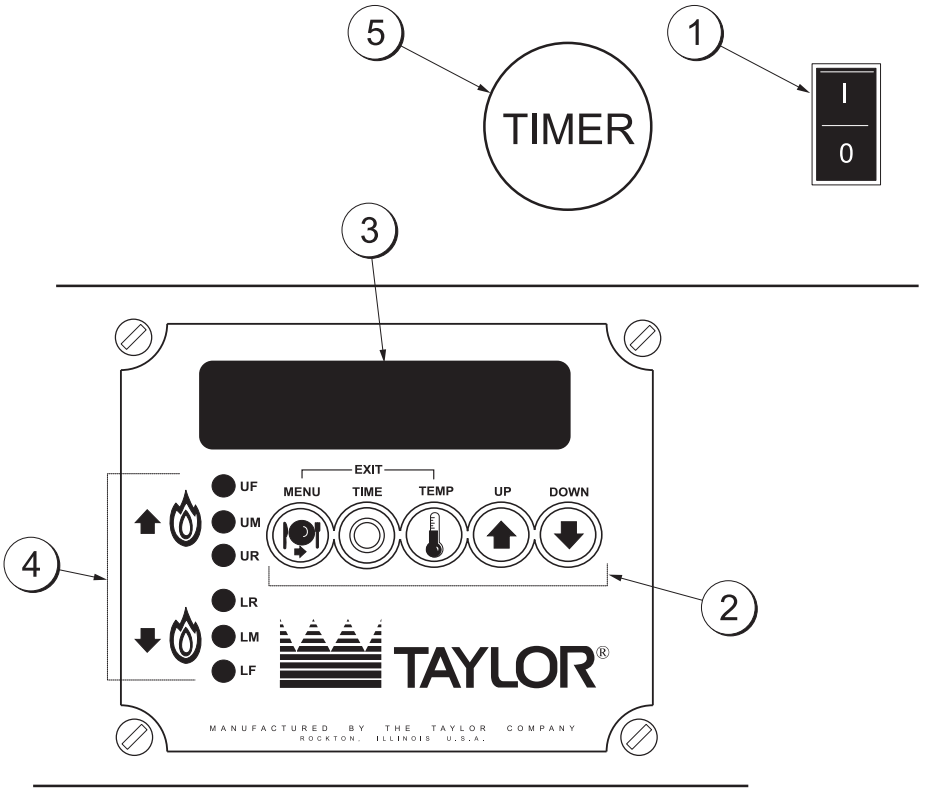


Figure 17

ITEM	DESCRIPTION
1	Power Switch
2	Keys
3	LED Display
4	Indicator Lights
5	Timer Button

Power Switch (Rocker)

When placed in the ON position, the power switch allows control panel operation. The power switch is located on the front panel.

Indicator Light

The lights on the front panel indicate when the heaters are operating.

Heating Zones

Each side (zone) of the grill is equipped with three independent heating elements. The independent elements assure even temperatures and quick temperature recovery.

Timer Button

Used to start and stop the cook timer.

Release Material Sheets

Release material sheets are used on the upper grill plate to prevent food product from sticking.

Temperature Controls

The Model QS11 is equipped with one temperature control and the Model QS23 is equipped with two individual temperature controls. They control both the upper and the lower temperatures. The lower cook surface temperatures can be set manually from 150° - 400°F (65° - 204°C). The upper cook surface temperatures can be set manually from 150° - 425°F (65° - 219°C). The left and right sides (zones) of the Model QS23 grill operate independently.

Control Board

This unit is equipped with a microprocessor control, programmable by the operator.

Keypad and Display

Located on the front panel, beneath the cooking zone, is an alpha-numeric LED display and a group of keys used for operating, programming, and servicing the grill and its microprocessor control.

The keys are illustrated with icons, descriptive of their functions, and referred to in these instructions as follows:

= MENU

= TIME

= TEMP

= UP ARROW

= DOWN ARROW

The display is a visual message center for the user, operator (maintenance personnel or manager), and the service technician.

Operating Screen and Controls

The VERSION SCREEN is viewed when a grill is powered for normal operation. It indicates the version of software the microprocessor is using.

VER 1.01B

Note: If the grill is not equipped with the upper cook surface option, the words “NO PLTN” will appear on the display for two seconds before the version screen appears.

Pressing any key will advance the display to the COOKING SCREEN. These screens are described in the “Operating Procedures” section of these instructions.

The MEMORY INITIALIZATION SCREEN appears if the grill has never been used or in the rare event that set-up parameter memory has been lost.

MEM INIT

When this screen appears on the display, the parameters previously programmed by the operator will revert back to the factory default values. Pressing the MENU key will advance the display to the VERSION screen.

Factory defaults:

Upper	400°F	TM1	30
Lower	325°F	TM2	0

If set-up parameter memory is lost, programmed names will revert back to the “ITEM” messages.

After the VERSION SCREEN is displayed and a key is pressed, the grill will enter the ITM1 COOK mode of operation.

Cook Temperatures

Step 1
To set cook temperatures, press the up or down arrow to select the item to be changed. Press and hold the temperature key for five seconds. After releasing the key, the message “SU1” and the current set temperature will be displayed. (See example below.)

SU1 400 F

(Set upper item 1)

Step 2
Use the arrow keys to adjust the desired cook temperature setting for the upper cook surface. Temperatures may be set for 150°F to 425°F (66°to 218°C).

Step 3
Press MENU and the message “SL1” and the current temperature will appear on the display. (See example below.)

SL1 325 F
(Set lower item 1)

Step 4
Use the arrow keys to adjust the desired cook temperatures for the lower cook surface. The range for the lower cook surface temperatures is 150°F to 400°F (66°to 204°C).

Press MENU again to return to the selected item display.

Cook Timers

Each item selection has two programmable cook timers. The first timer is the cook cycle timer. This timer measures the amount of time the product should be cooked.

The second timer is an alert timer. This timer can be set to alert the operator to add seasonings, to turn the product, or to start warming buns for the cooked product.

For example, item one has been programmed to cook for 30 seconds. The operator wishes to add salt in the middle of the cook cycle. Timer two should then be programmed for 15 seconds. Once the cook cycle begins, a tone will sound 15 seconds after the first timer starts, alerting the operator to season the product. Press the timer key to stop the tone. The first timer will continue to measure the full 30 second cook cycle.

A tone will sound 5 seconds before the time elapses, and will continue to sound until the timer key has been pressed. (This timer can be adjusted from 0 – 10 seconds.)

Note: The factory default settings are 30 seconds for the first (cook cycle) timer, and 0 seconds for the second (alert) timer. The timers can be set from 0 to 3,600 seconds. The second timer cannot be programmed for a longer time setting than the first timer.

To adjust the timers, press the up or down arrow to select the item to be changed. Press and hold the timer key for five seconds. Release the key and the message “TM1” will appear next to the current time setting. (See example below.)

TM1 30

Step 1
Press the UP or DOWN arrows to adjust the time setting for the total cook cycle.

Step 2
Once the desired cook time has been set, press the MENU key and the message “TM2” will appear next to the current time setting. (See example below.)

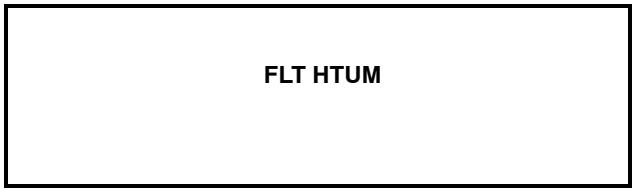
TM2 0

Step 3
Press the UP or DOWN arrows to adjust the time setting for the alert timer (timer 2).

Step 4
Once the desired alert timer has been set, press the MENU key to return to the selected item display.

Fault Screen

If the grill experiences a system failure, a fault message will appear on the display, and a tone will sound.



An example of the FAULT SCREEN is illustrated in the previous figure. The screen appears when the controller has detected a fault in the system. The code letters “FLT” is an abbreviation for “fault”. The next set of code letters indicate the type of fault and the zone affected. Following is a list of possible codes that may appear on the screen:

HTUF High Temperature Upper Front zone exceeded

HTUM High Temperature Upper Mid zone exceeded

HTUR High Temperature Upper Rear zone exceeded

HTLF High Temperature Lower Front zone exceeded

HTLM High Temperature Lower Mid zone exceeded

HTLR High Temperature Lower Rear zone exceeded

TCUF Thermocouple Upper Front fault

TCUM Thermocouple Upper Mid fault

TCUR Thermocouple Upper Rear fault

TCLF Thermocouple Lower Front fault

TCLM Thermocouple Lower Mid fault

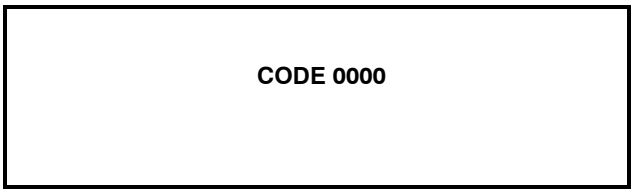
TCLR Thermocouple Lower Rear fault

The user must press the MENU and TEMP keys simultaneously to acknowledge the fault. The fault description and item name will appear alternately on the display. The zone that has the fault will shut down while the rest of the grill will be operational. (Refer to the Fault Screen information in the Service Manual, Controls and Systems Section.)

Maintenance Menu

The Maintenance Menu provides five screens to allow managers and service technicians to monitor grill performance.

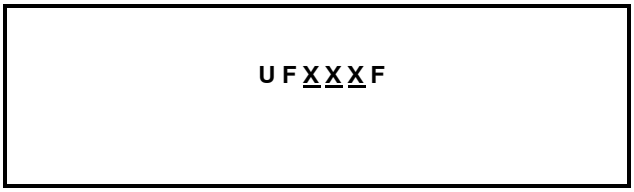
To enter the Maintenance Menu while any item is displayed, press and hold the MENU key for approximately 5 seconds and release. The following screen will appear on the display.



Press TIME until the first digit is “5”.
Example: CODE 5000.
Press TEMP until the next digit is “3”.
Example: CODE 5300.
Press the UP Arrow until the next digit is “7”.
Example: CODE 5370.
Press the DOWN Arrow until the last digit is “6”.
Example: CODE 5376.
Press the MENU key to accept the access code and the following screen will appear:

Note: If an incorrect code is entered, the display will return to the COOKING screen.

Step 1
Press the MENU key to enter the calibrate mode and the following message will appear on the screen.



There are three lower heating elements in each cook zone and three heating elements in the upper cook surface (if applicable). The calibrating screens allow calibration of each independent heating element. Calibrating verifies proper temperatures of heating elements.

Note: Calibrate with the release material removed, using a calibrated pyrometer.

Note: Calibration is allowed only when the item 1 temperatures are within 50°F (28°C) of the set point. (Calibrate without the release material sheets in place.)

Step 2
Place the pyrometer disc on the upper front heating element of the grill. The sensing probe/disc should be placed on the flat rib, **not** over the groove. Using the arrow keys, enter the temperature reflected on the pyrometer for the upper front heating element.

Note: The indicating lights should be lit when calibration adjustments are made.

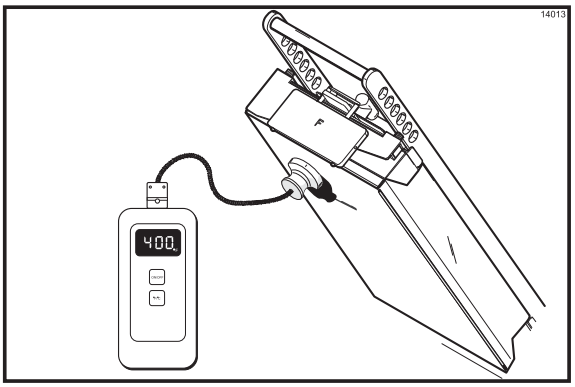


Figure 18

Step 3
Press MENU to display the calibration screen for the upper middle heating element. Place the pyrometer on the upper middle heating element. Using the arrow keys, enter the temperature reflected on the pyrometer for the upper middle cook surface.

Step 4
Repeat this procedure for the remaining upper rear, and lower elements. When the last zone has been calibrated, press MENU to return to the CALIBRAT screen.

Step 5
Press the UP arrow to display the SCALE message.

SCALE

Note: The CALIBRAT screen is the base maintenance screen. All other maintenance functions are accessible through the CALIBRAT screen.

Step 1
Press the MENU key to display the current temperature scale:

SCALE F or C

Step 2
Fahrenheit is the desired temperature scale. (If Celsius is desired, press the UP arrow to display SCALE C.)

Step 3
Press the MENU key to return to the SCALE message.

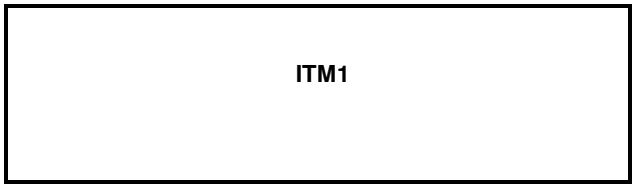
Step 4
If desired, the names of specific products can be programmed to appear on the display instead of ITEM numbers. While at the SCALE message display, press the UP arrow to display the NAMES message.

NAMES

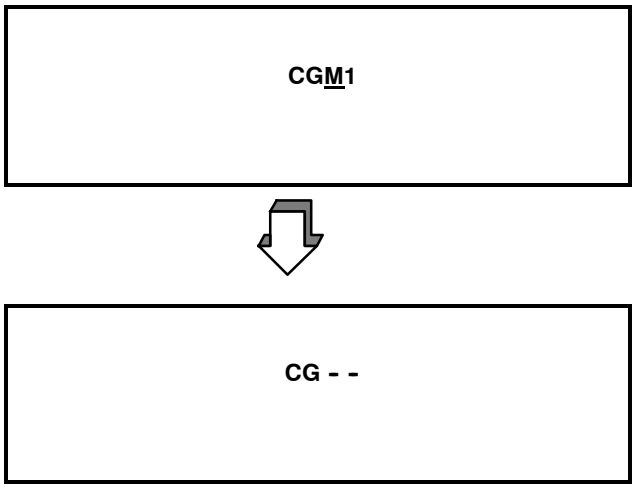
Step 5
While at the NAMES message display, press the MENU key and the message “NAME1” will appear on the display. This message indicates that the operator can program a specific product name to appear for the first item on the menu.

NAME1

Step 6
Press the MENU key again, and the message “ITM1” will appear on the display. The letter “I” will be flashing above the cursor.



Step 7
Using the UP and DOWN arrow keys, enter the desired letter (A - Z) or number (0 - 9) (– _). Once the character letter is entered, press the MENU key to move the cursor to the next position. Up to four characters may be entered.



Step 8
After the last character has been entered, press the MENU key to return to the message “NAME1”.

Step 9
Use the UP arrow key to display the mesage “NAME2”.

Repeat steps 6-9 until all desired item names have been entered.

Step 10
After entering the desired characters in the NAMES screens, the control will return to “NAME1”.

Press the DOWN arrow to display “NAMES”.

Step 11
Press the UP arrow to display “LANGUAGE”, and press the MENU key to display “ENGLISH”.

Press the MENU key to return to the “LANGUAGE” display.

Step 12
Press the UP arrow to display “MONITOR”.

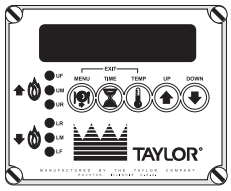
Press the MENU key to display “UF XXX F” to monitor the upper front temperature.

Step 13
Continue to press the UP arrow to monitor the remaining five zones.

Step 14
Press the UP arrow to display “CANCEL”.

Press the MENU and TEMP keys at the same time to return to the main cooking screen.

Maintenance Menu Flowchart



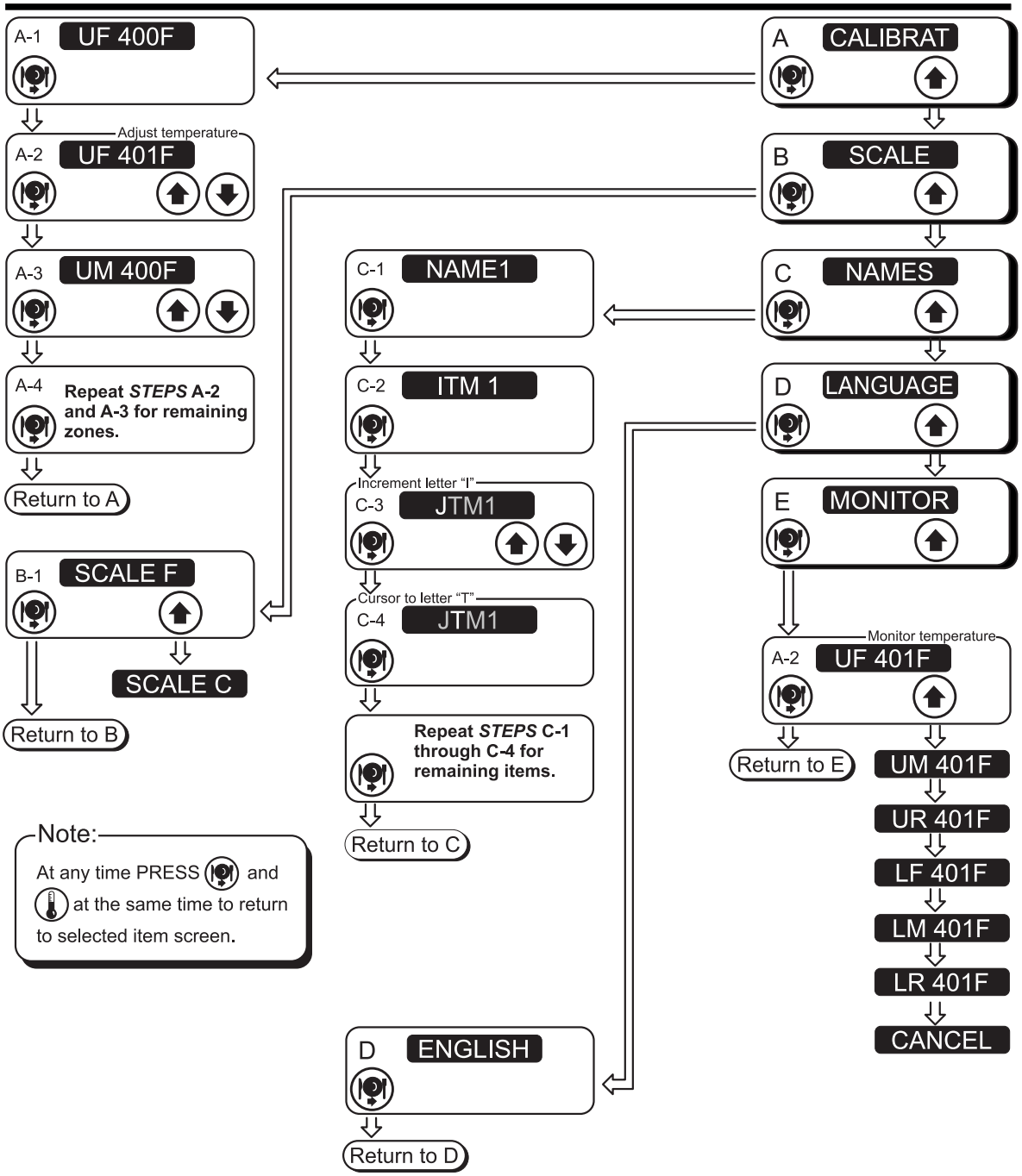
PRESS and hold for approximately 5 seconds. CODE 0000

PRESS to increment first digit to “5”. CODE 5000

PRESS to increment second digit to “3”. CODE 5300

PRESS to increment third digit to “7”. CODE 5370

PRESS to increment fourth digit to “6”. CODE 5376



Section 6 Operating Procedures

The Model QS11 has one, 12” (305 mm) lower cook surface and the option of an 11” (289 mm) upper cook surface.

The Model QS23 has two 12” (305 mm) lower cook surfaces and the option of one 11” (279 mm) upper cook surface or two 11” (279 mm) upper cook surfaces.

They are also available with a grooved lower cook surface for product sear. The two-sided cooking concept ensures quick, even cooking of both sides of products placed on the lower surface.

We begin our instructions with the opening procedures, assuming product set-up procedures (outlined in the “Important to the Operator” section of this manual) are complete.

Opening Procedures

Before operating the grill, the release material sheets must be installed on the upper and lower cook surfaces.

Perform the following steps for installing release material sheets:

CAUTION: Make sure the grill is COOL before attempting to install or remove release material sheets.

Step 1
Lay the upper release material sheet on the lower plate and carefully lower the upper cook surface.

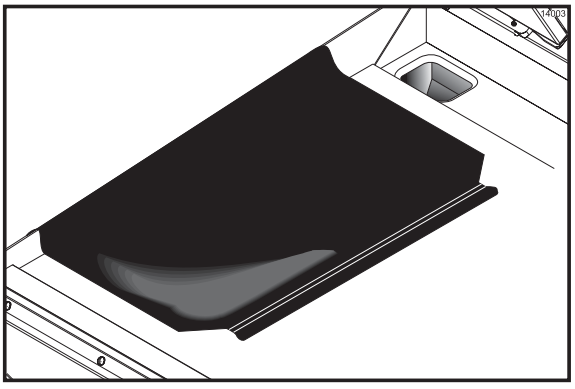


Figure 19

Step 2
Starting with the spring side, slide the straight end of the release material rod through the front spring, continue through the hemmed end of the release sheet, and through the rear spring.

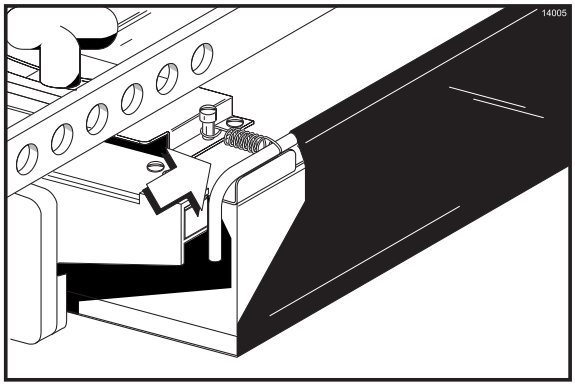


Figure 20

Step 3
Insert the second rod through the opposite hemmed side of the release material sheet. Grasp both ends of the rod, pull the release material up and around the non-spring side of the upper cook surface and attach the rod ends to the retaining clips. Turn the rods so that the hooked end is facing downward.

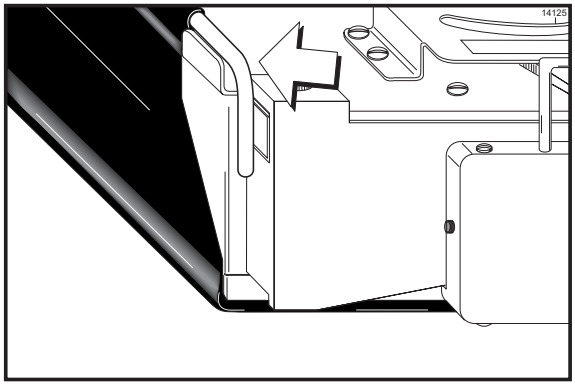


Figure 21

Step 4
Raise the upper cook surface and assure that the release material sheet fits evenly from front to back, and snugly on the upper cook surface. (Rotate the release material sheet on an every other day basis.)

Note: Replace release material sheets if small pinholes develop.

CAUTION: Release material sheets must be replaced if:

- Release material is torn.
- Release material substance is worn from the release material sheet.
- Product sticks to the release material.
- Release material has holes in it.

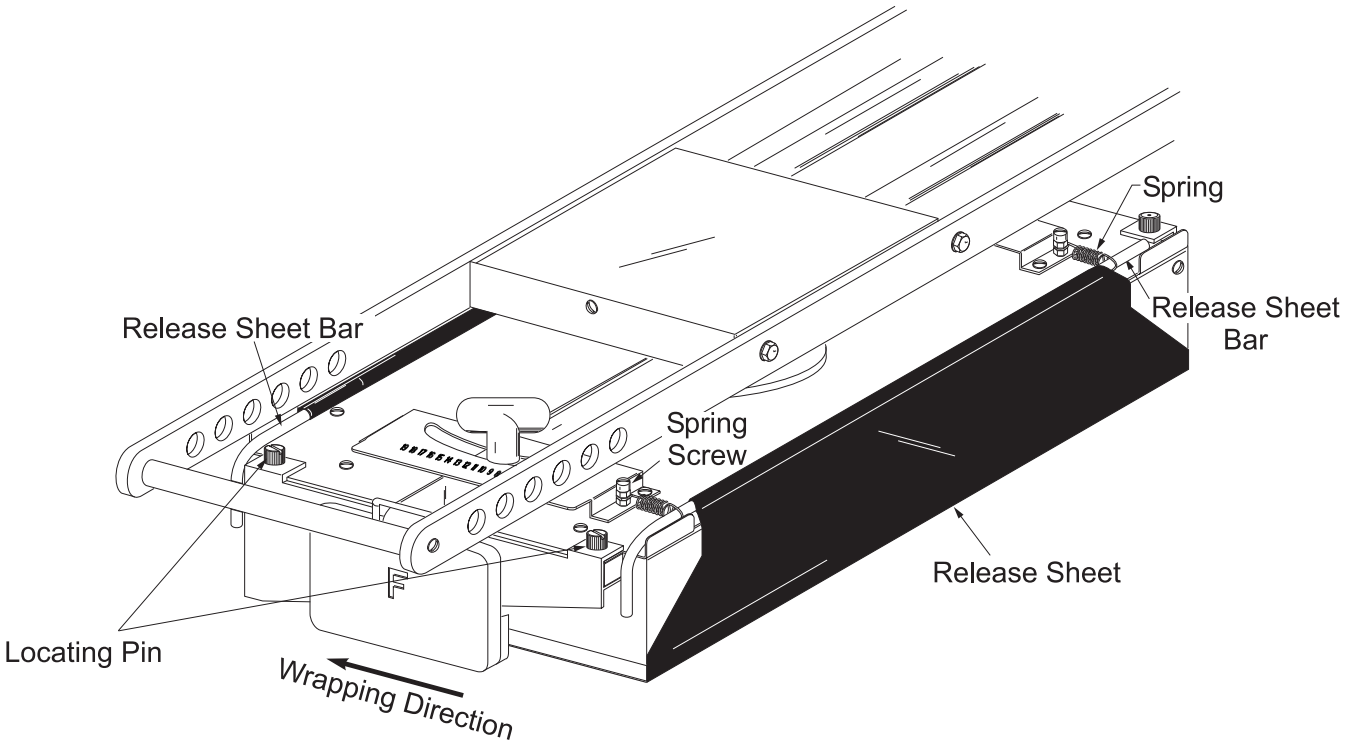


Figure 22

Cooking Procedures

Step 1
Make sure that the release material sheets are installed.

Step 2
Place the power switch(es) in the ON position. The screen will scroll through information messages and then advance to the first cook screen.

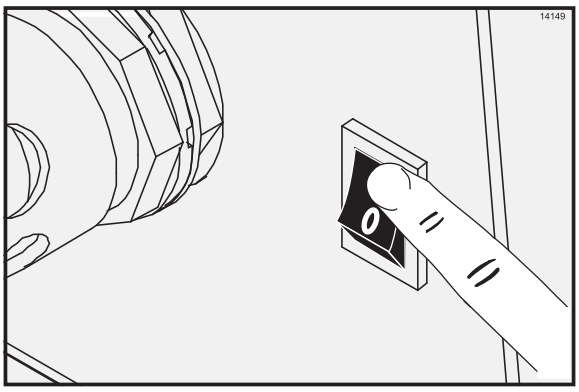


Figure 23

Note: If there is no upper cook surface, the words "NO CLAM" will appear on the screen prior to the software version number.

Step 3
Press the UP arrow until the desired item number or item name appears on the display.

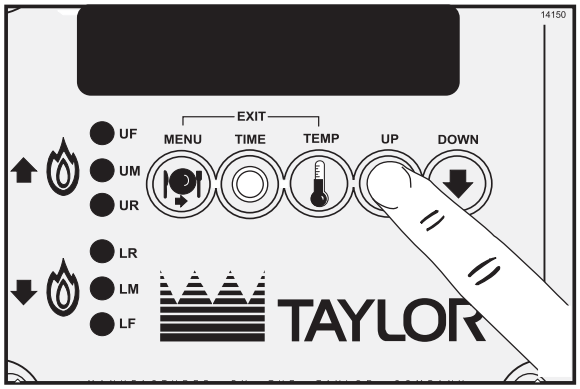


Figure 24

Step 4
IMPORTANT! Allow the grill to heat for approximately 15 minutes or until all indicating lights are no longer illuminated.

DO NOT begin cooking until the grill has reached set temperature. If the grill is not at cook temperature, the display will alternate between the item number and the words, "TOO COOL". If the grill is too hot to cook the selected product, the display will alternate between the item number and the words "TOO HOT". When the words "TOO COOL" or "TOO HOT" stop appearing on the display, the grill is ready to cook product.

Step 5
To adjust the gap between the upper cook surface and lower cook surface, loosen the "T" handle and slide the gap adjusting bar to the right for a smaller gap or to the left for a larger gap.

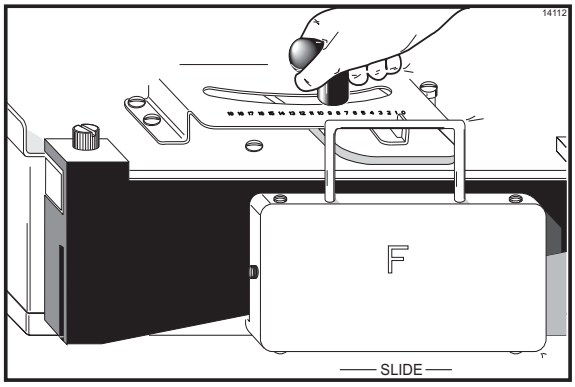


Figure 25

Step 6
While the upper cook surface is in the raised position, place the product on the lower cook surface. Lower the upper cook surface, and press the large red TIMER button. A tone will sound for two seconds, alerting the operator that the cook cycle has been initiated.

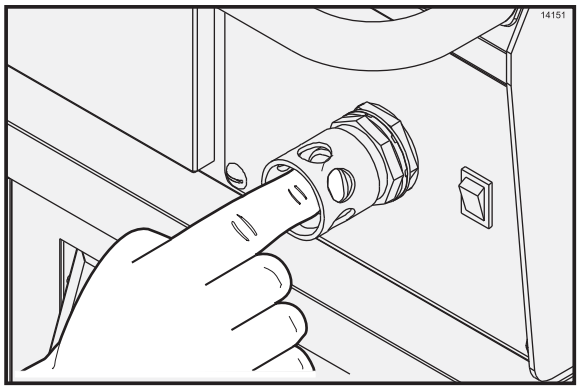


Figure 26

CAUTION: The grill is hot. To prevent personal injury, always use the handle to lower the upper cook surface.

Step 7
If the timer is programmed, press the large red TIMER button. A tone will sound for two seconds, alerting the operator that the COOK cycle has been initiated. The timer will count down in seconds. When five seconds are left in the cook time, a tone will sound to alert the operator that product is ready for serving. Raise the upper cook surface. (If a second timer is entered, subtract that amount from the total time and a tone will sound. Press the large red TIMER button to stop the tone and the control will continue to count down.)

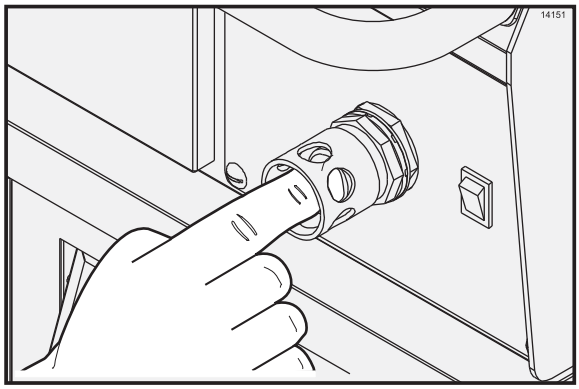


Figure 27

To cancel the tone, press the large red TIMER button.

Step 8
Carefully remove product with a safe cooking utensil in the same order the product was placed on the grill.

Cleaning Between Product Runs

After each run of product, the grill must be cleaned to ensure proper cooking.

Step 1
Using a grill scraper, scrape residue from the lower cook surface (scrape from front to back only).

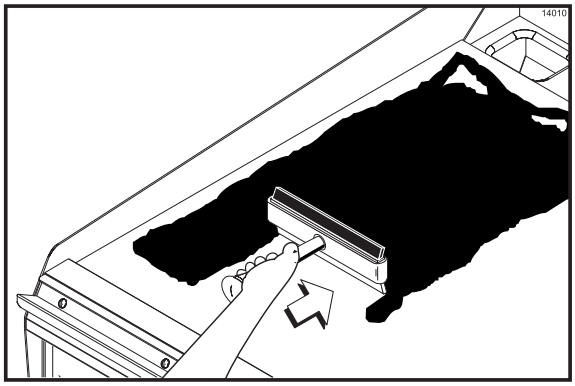


Figure 28

Step 2
Use a rubber wiper squeegee to clean release material on the upper cook surface. Hold the handle at a slight upward angle with wiper end facing downward. Wipe the material using a downward motion. **DO NOT** use extreme pressure or force. Improper procedures will tear or crease the release material.

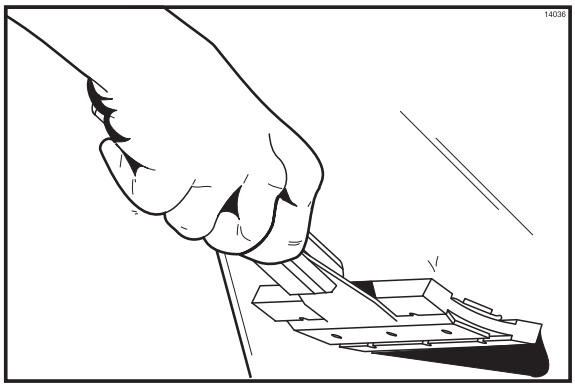


Figure 29

Note: DO NOT use a scraper, sharp utensils, or abrasives for cleaning the upper cook surface.

Step 3
Using the rubber wiper squeegee, push the grease to the rear of the lower surface into the grease trough. **DO NOT** use the grill scraper for this step.

Step 4
When necessary, use a grill cloth to clean the back splash shield and the bullnose areas.

Step 5
Repeat Steps 1 through 4 for other side of the grill (QS23 only).

Note: Whenever the grill is idle and product is not being cooked, keep the upper cook surface in the raised position.

When necessary, use the trough scraper to clean the rear grease trough. If a buildup of carbon is starting in the grease chute, use the hook end of the trough scraper to push the carbon down into the grease tray. Periodically, check the grease drawer for excess grease and empty it as needed.

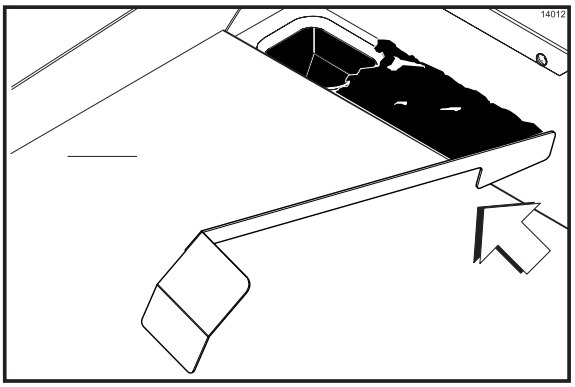


Figure 30

Cleaning the Grease Tray Partition

Occasionally, the grease tray partition must be cleaned.

Step 1
Place the power switch in the OFF position.

Step 2
Carefully unplug the unit from the wall receptacle.

Step 3
Remove the grease tray.

Step 4
Remove the four screws that secure the grease tray partition.

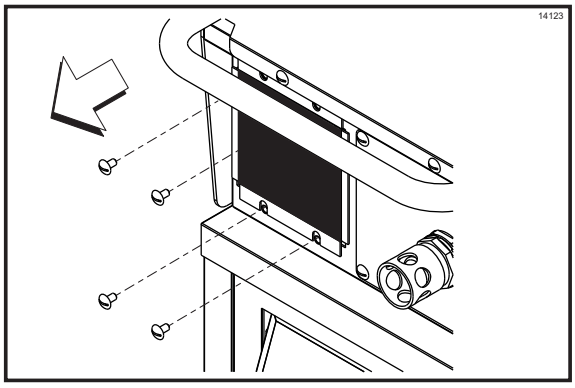


Figure 31

Step 5
Carefully remove the grease tray partition. Take it to the sink for cleaning.

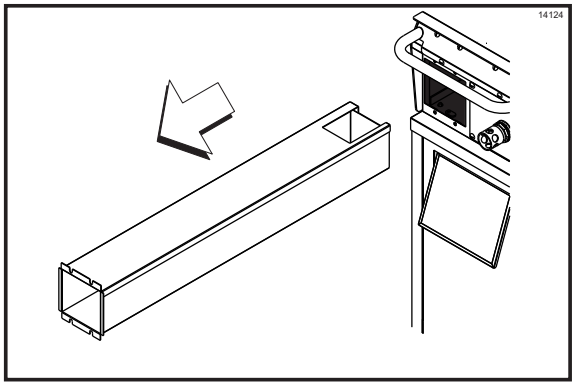


Figure 32

Note: For installation of the grease tray partition, **carefully** reverse the above steps.

It is highly recommended that the gap slides and the gap slide retainers be removed at least weekly for cleaning these parts and the cook surface shroud behind these parts. These parts are easily removed by removing the locating pins and holding both parts, because they are not attached together, and pulling them from the cook surface. Take the gap slides to the sink for cleaning. (Be sure to re-install the gap slides as they were removed, i.e., "F" front.) See Weekly Cleaning Procedures on page 29.

Closing Procedures

Step 1
Raise the upper cook surface to the “raised” position.

Step 2
Turn the power switches to the OFF position.

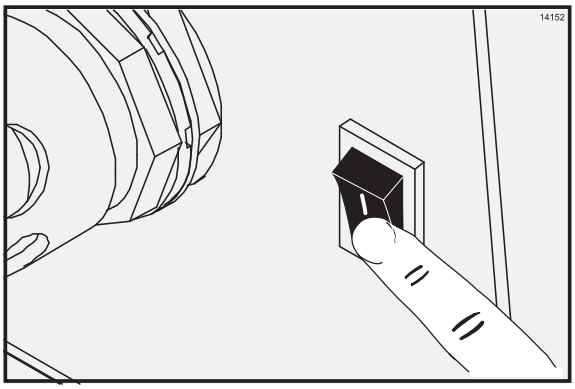


Figure 33

Step 3
Wipe the release material sheet thoroughly while still attached to the upper cook surface, using the rubber wiper squeegee.

CAUTION: The upper cook surface and release material sheets are very hot. To prevent burn injuries, wear protective gloves and use extreme care when performing this procedure.

Step 4
Remove the release material sheet from the upper cook surface by pulling the release rods from the release material sheet. Temporarily place the release material sheet on a clean, flat surface for further cleaning. **DO NOT** fold or crease the material or lay it on sharp objects.

Step 5
Take the release material rods to the sink for cleaning.

Step 6
Clean the upper cook surface(s) with the special rubber squeegee.

Note: DO NOT use metal scrapers, abrasive pads, screens or wire brushes to clean the upper cook surface.

CAUTION: Protect eyes, lungs, and all parts of the body from potential harm when using any chemical cleaner.

Step 7
To clean the upper cook surface, use a spray bottle of full strength cleaner/degreaser (i.e., Sizzle® Grill Bun and Toaster Cleaner, a Kay Chemical® product). Hold the bottle 6” (152 mm) away and mist the entire upper cook surface, starting at the front. **(Use a cleaner that will not damage aluminum.)** Mist one ounce of cleaner over each upper cook surface and two ounces on the lower cook surface. Let the cleaner soak for 3–5 minutes.

Note: One ounce of cleaner equals approximately thirty squirts.

Step 8
Starting at the front of the upper cook surface and the rear of the lower cook surface, rinse both surfaces with a mist of water from a spray bottle.

WARNING! Use care not to allow water or cleaner/degreaser on any part of the grill other than the cook surfaces. Never use an extreme amount of fluid to clean or rinse the grill.

Failure to follow this instruction may result in serious electrical shock and will cause permanent electrical and mechanical damage to internal parts.

Step 9
Use the rubber wiper squeegee to remove excess liquid from the upper and lower surfaces.

IMPORTANT! Do not scrape the upper surface with metal utensils. It is aluminum and will scratch very easily.

Step 10
Repeat Steps 7 and 8 if necessary, but apply cleaner only to soiled areas.

Step 11
Remove any small carbon spots with the rubber squeegee.

Step 12
Using a damp cloth, wipe down all exterior stainless steel of the upper cook surface (especially behind the rear of the upper cook surface, next to arm assembly).

Note: Grills should be removed from cooking alcoves in order to clean the rear section of the upper cook surface.

Step 13
Clean lower grill by pouring warm water carefully on the surface while brushing with sturdy brush.

CAUTION: Wear rubber gloves to avoid hot steam.

Step 14
Continue to add water and brush the surface until the grill is cool enough to squeegee dry.

Step 15
Wipe the cook surface(s) twice with a clean, damp towel.

Step 16
Wipe all areas of the grill with a clean, damp towel.

Step 17
Wipe all exterior stainless steel panels around the entire grill.

CAUTION:

- **Never** use cold water or ice to cool the upper cook surface or lower grill plate.
- **Never** use grill screens on the upper cook surface or lower grill plate.
- **Never** use any other abrasives or cleaners other than approved food service cleaners and degreasers.
- **Never** spray excessive amounts of water on the grill.
- **Never** pour or spray liquid of any type on top of the upper cook surface.

Step 18
Place release material sheet(s) on the warm lower grill plate and thoroughly wipe down both sides with a clean, damp grill cloth.

CAUTION:

- **Never** attempt to clean release material sheets on a cold surface.
- **Never** use a hot hose for cleaning release material,
- **Never** soak release material sheets in liquid.
- **Never** fold, crease or touch release material sheets with sharp objects.
- **Never** allow the grill scraper or abrasive cleaning materials to come in contact with release material sheets.

Step 19
Apply a light coat of shortening to the entire **lower** grill plate.

Weekly Cleaning Procedures

Step 1
Loosen, but do not remove the four locating pins that attach both sets of Gap Slide Retainers. One set is located at the front and one set is located at the rear of the upper platen.

Step 2
Lift the upper platen to the **raised** position. Remove the four locating pins on both ends of the platen.

Step 3
Remove both sets of the Gap Slide Retainers and Gap Slides. Take them to the sink for washing, rinsing and sanitizing. Wipe dry with a clean, sanitized towel.

Step 4
Re-install the Gap Slide Retainers and the Gap Slides in their original locations.

Note: The front Gap Slide set will be marked with an (F) to designate the front location. The rear set will not be marked.

Section 7 Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY
1. Grill will not heat.	a. Power cord is not connected.	a. Check the power connection.
	b. Circuit breaker is tripped.	b. Reset the circuit breaker.
	c. Power switch is in the OFF position.	c. Place the power switch in the ON position.
	d. Power switch is faulty.	d. Contact a service technician.
	e. Faulty relay or relay board.	e. Contact a service technician
2. One heat zone will not heat. (Indicator light is **not on**, display flashing “TOO COOL”.)	a. Control is not set correctly.	a. Check the temperature setting.
	b. Faulty relay or relay board.	b. Contact a service technician.
	c. Unit displays a fault.	c. Clear the fault. (See page 19.) If the action is ineffective, contact a service technician.
	d. Faulty thermocouple.	d. Contact a service technician.
3. One heat zone will not heat. (Indicator light **is on**, display flashing “TOO COOL”.)	a. Heater is faulty.	a. Contact a service technician.
	b. Thermocouple is faulty.	b. Contact a service technician.
	c. Thermo overload is faulty.	c. Contact a service technician.
	d. Faulty relay or relay board.	d. Contact a service technician.
	e. Unit displays a fault.	e. Clear the fault. If the action is ineffective, contact a service technician.
4. One heat zone is overheating. (Display flashing “TOO HOT”.)	a. Thermocouple is faulty.	a. Contact a service technician.
	b. Faulty relay or relay board.	b. Contact a service technician
	c. Unit displays a fault.	c. Clear the fault. (See page 19.) If the action is ineffective, contact a service technician.
5. Upper cook surface will not stay in the raised position.	a. Defective gas filled cylinder(s).	a. Contact a service technician.

PROBLEM	PROBABLE CAUSE	REMEDY
6. Product is under-cooked, overcooked, or cooking unevenly.	a. Release material sheet is worn.	a. Replace release material sheet.
	b. Incorrect cooking time.	b. Adjust the cook time accordingly.
	c. Incorrect temperature setting.	c. Adjust the temperature setting.
	d. Incorrect gap setting.	d. Adjust the gap.
	e. Heat zone not heating.	e. Contact a service technician.
	f. Upper cook surface has carbon build-up.	f. Closing procedures must be followed to remove carbon build-up.
	g. Incorrect item selected.	g. Select the proper item.
	h. Incorrect temperature calibration.	h. Calibrate the grill accordingly.
	i. Cook surfaces are not parallel.	i. Call a service technician to level the grill or refer to the leveling procedures in the front of this manual.
	j. Incorrect loading and/or removing of product	j. Always remove product in the same order as it was loaded.
	k. The product is not fully under the top plate.	k. Be sure all product is under the top plate.
7. Control is displaying fault.	a. Refer to “fault screens”, page 19.	a. Clear the fault. (See page 19.) If action is ineffective, contact service technician.
8. Grease drips from under the grease drawer.	a. Grease tray is full.	a. Empty the grease tray.
9. The grease drawer will not close.	a. Product has built up in back of grease partition.	a. Refer to “Cleaning the Grease Tray Partition” instructions.

Section 8 Warranty Explanation

Parts

Class 103 Parts

The warranty for new equipment is one year, with a replacement parts warranty of three months.

Class 000 Parts

Wear items – no warranty.

Class 212 Parts

The warranty for new equipment parts is two years, with a replacement parts warranty of 12 months. This includes the microprocessor control, relays, and the upper cook surface (aluminum casting and shroud).

Labor

The Taylor warranty is valid only if the required service work is performed by an authorized Taylor technician.

For more details, see the warranty/checkout card.

Contact your local Taylor Distributor regarding Extended Service Contract options.

DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BAR-ADJUSTING GAP *QS24*	078779	1	2	103	UPPER PLATEN	
BAR-GAP-ADJ SLIDE MTG *QS24*	078783	2	4	103	UPPER PLATEN	
BAR-RELEASE SHEET *QS24*	079930	2	4	103		
BLOCK-CONTACT 1 NO *11/12/15	076013	1		103		
BLOCK-GAGE PLATEN KIT .375"T	079912	4	4	103		
BLOCK-TERMINAL 5P SCREW 75 A	079833	1	1	103		
BLOCK-TERMINAL 6P SCREW #8	076943	1	2	103	208V 60HZ 3PH - 208V 60HZ 1PH	
BLOCK-TERMINAL-PLUG 6P .2 SI	040322-002	1	2	103		
BLOCK-TERMINAL 7P GREEN	024156	1	1	103	400V 50HZ 3N~ (4 WIRE)	
BOX A.-REMOTE KEY PAD *QS11*	X74612	1	2	212		
BEEPER-WITH WIRE HARNESS *QS	078617	1	2	103		
DECAL A.-KEYPAD QS SERIES	X74320-SER	1	2	000		
HARNESS-KEYPAD TIMER BUTTON	074613	1	2	103		
HARNESS-WIRE REMOTE *QS24*	078614	1	2	103		
PAD A.-KEY REMOTE *RETROFIT*	X74618	1	2	103		
PCB A.-REMOTE GRILL-GREEN	X50412-SER	1	2	212		
SWITCH-MEMBRANE-5 POSITION-8	044520	1	2	103		
BRUSH-.625 X 1.500 *QS12/24*	074166	1	1	000		
BUTTON-OPERATOR-RED 'TIMER'	074598	1	2	103		
CASTER-5" RIGID	074592	2	2	103		
CASTER-5" SWIVEL&POSILOC BRAKE	074593	2	2	103		
CLEANER-SIZZLE KAY 545 1 CASE	079896	1	1	000		
COLLAR-HOLDING	019481	4	4	103		
CONTROL-HI-LIMIT 550F NO RESET	074165	3	6	103	400V 50HZ 3N~ (4 WIRE)	
CORD A.-POWER-4 WIRE *QS11*	X74597	1		103		
CORD-10-4 SO 600V *QS12*	042147-24		2	103		
COVER A.-PLATEN *QS24*	X78776	1	2	103	UPPER PLATEN	
COVER-TOP QS11	074588	1	1	103		

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DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
COVER-TOP QS12/QS24	079969	1	1	103	COVER FOR GREASE TRAY	
DECAL-TERMINAL BLOCK *QS12*	079533	1	2	000		
DECAL-TERMINAL BLOCK *QS24	079046-23L		1	000		
DECAL-TERMINAL BLOCK *QS24	079046-23R		1	000		
DIAGRAM-WIRING *QS11*	074626-23	1	1	000	208V 60HZ 3PH - 208V 60HZ 1PH	
DIAGRAM-WIRING *QS11*	074626-75	1	1	000	400V 50HZ 3N~ (4 WIRE)	
GASKET-GREASE CHUTE *QS24*	078663		1	103		
GASKET-PARTITION*QS12/QS24*	074154	1	1	000		
HANDLE A. *QS11*	X74628	1	2	103		
HARNESS-CONTROL TO REMOTE QS	074605	1	2	103	CONTROL TO REMOTE	
HARNESS-LOWER POWER *QS11*	074609	1	2	103	208V 60HZ 3PH - 240V 60HZ 3PH - 220V 50/60HZ 3PH	
HARNESS-POWER LOWER *QS11* HV	074953	1	2	103	400V 50HZ 3N~ (4 WIRE)	
HARNESS-T/C UPPER #4 *QS11*	074602-4	1	2	103	UPPER PLATEN (FRONT)	
HARNESS-T/C UPPER #5 *QS11*	074602-5	1	2	103	UPPER PLATEN (MIDDLE)	
HARNESS-T/C UPPER #6 *QS11*	074602-6	1	2	103	UPPER PLATEN (REAR)	
HARNESS-UPPER POWER *QS11*	074611	1	2	103	UPPER PLATEN	
HEATER-CAST 208V 1800W *QS24*	079639-22	3	6	103	208V 60HZ 3PH	
HEATER-CAST 240V 1800W *QS24*	079639-24	3	6	103	240V 60HZ 3PH	
HEATER-CAST 230V 1800W *QS24*	079639-26	3	6	103	HARNESS-POWER LOWER *QS11* HV	
HOOD-CART *QS11*	074555	1		103		
KIT A.-REAR COVER STOP BAR LH	X79900		1	103		
BAR-REAR-COVER SUPPORT	079855		2	103		
BAR-STOP *QS12*	079673		1	103		
COVER A.-REAR *QS24* L.H.	X74330		1	103		
COVER-HOOD STOP *QS24*	074327		1	103		
GUARD A.-FRONT *QS12*QS24*	X79426-SP		1	103		
SCREW-10-32X3/8 TRUSS HD-SS	024298		10	000		
SCREW-3/8-16X1/2 HEX CAP-ZP	001081		2	000		
SLEEVE-STOP BAR *QS12*	079688		2	103		

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DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
WASHER-3/8 SHAKEPROOF-EXTERN	001087		2	000		
KIT A.-REAR CVR STOP BAR-QS12	X79689-SER	1		103		
BAR-REAR-COVER SUPPORT	079855	2		103		
BAR-STOP *QS12*	079673	1		103		
COVER A.-REAR *QS12*	X79674	1		103		
GUARD A.-FRONT *QS12*QS24*	X79426-SP	1		103		
SCREW-10-32X3/8 TRUSS HD-SS	024298	6		000		
SCREW-3/8-16X1/2 HEX CAP-ZP	001081	2		000		
SLEEVE-STOP BAR *QS12*	079688	2		103		
WASHER-3/8 SHAKEPROOF-EXTERN	001087	2		000		
KNOB-TEE HANDLE 5/16 THD FEM	078640	1	2	103	UPPER PLATEN	
LABEL-MIN CLEAR.*QS24*	079061	1	1	000		
LABEL-PRODUCT STOP BULLS EYE	079894	1	1	000		
LABEL-WARNING-CONSULT DIAGRAM	079169	1	1	000		
LABEL-WARNING-RELEASE SHEET	079934	1	1	000		
LABEL-WARN-NO SPRAY *SYMBOL*	074148-SYM	1	2	000		
MAN-OPER QS11	074606-M	1		000		
MAN-OPER QS24	050559-M		1	000		
PANEL A.-CONTROL *QS11*	X74571	1		103		
PANEL A.-CONTROL *QS23*	X74962		1	103		
PANEL A.-FRONT *QS11*	X74568	1		103		
PANEL A.-FRONT-STUD *QS23*	X74960		1	103		
PANEL-CART *QS23*	074957		1	103		
PANEL-CONTROL-GRILL-FRONT	074570	1	2	103		
PANEL-REAR *QS11*	074557	1		103		
PANEL-REAR *QS12*	079280	1		103		
PANEL-REAR *QS24*	079044		1	103		
PANEL-REAR-CART *QS23*	074956		1	103		
PANEL-SIDE-CART *QS11*	074556	2	2	103		

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DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
PARTITION A.-GREASE TRAY *QS24	X79944	1	1	103		
PCB A.-CONTROL *QS12/24*GRIL	X53512-SER	1	2	212		
CHIP-SOFTWARE *QS24B* CTRL	X40788	1	2	103		
PCB A.-QS12/24 GRILL CONTROL	X53319-SER	1	2	212		
PIN-LOCATING 5/16-18 THD KNU	078544	4	8	103	UPPER PLATEN	
PIN-SPRING RETAINER *QS24*	074333	2	4	103	UPPER PLATEN	
PIVOT A.-PLATEN COMPLETE*QS11*	X74590	1	2	103		
ARM-PLATEN	074589	2	2	103		
ARM-PLATEN LINKAGE SHORT	070453	2	2	103		
BEARING-CYL MOUNT *QS24*	079214	2	2	103		
BEARING-LINKAGE ARM *QS24*	079213	2	2	103		
BEARING-OPEN END NEEDLE *QS2	078522	8	8	103		
BEARING-OPEN END NEEDLE *QS2	078523	2	2	103		
BEARING-OPEN END NEEDLE *QS2	078652	2	2	103		
BEARING-PLATEN ARM PIVOT *QS	078541	2	2	103		
BRACKET A.-CYL STOP *QS12/24	X74272	1	1	103		
CAP-BEARING-PLATEN ARM *QS24	078548	2	2	103		
CYLINDER-GAS DUAL SEAL QS24	070439	2	2	103		
E-RING 3/4	077046	4	4	000		
E-RING 3/8	038958	16	16	000		
E-RING EXTERNAL 1/2	024908	16	16	000		
HANDLE-PLATEN LIFT *QS24*	078592	1	1	103		
LINKAGE-PIVOT UPPER *QS24*	078760	2	2	103		
MOUNT-CYLINDER LIFT *QS24*	079193	1	1	103		
PIN-LINKAGE ARM *QS24*	078664	2	2	103		
PIVOT A.-PLATEN *QS24*	X78759	1	1	103		
PIVOT-PLATEN ARM *QS24*	078556	2	2	103		
PLATE-PLATED LINKAGE PIVOT L	078560	1	1	103		
PLATE-PLATED LINKAGE PIVOT R	078559	1	1	103		

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DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
RETAINER-BEARING *QS24*	079191	2	2	103		
ROD-CYL MTG *QS24*	079195	1	1	103		
ROD-LINKAGE 3/4 DIA *QS24*	079216	1	1	103		
ROD-PLATEN LINKAGE MID *QS24	078549	1	1	103		
ROD-PLATEN LINKAGE MID *QS24	079194	1	1	103		
ROD-PLATEN LINKAGE UPPER *QS	078550	1	1	103		
SCREW-1/4-20X3/8 ALLENHD-SET	039536	4	4	000		
PLATE-COVER-BUTTON *QS11*	074558	1	2	103		
PLATEN A.-SERV.GROOVE*QS11/23*	X70965-23	**	**	212	208V 60HZ 3PH	
PLATEN A.-SERV.GROOVE*QS11/23*	X70965-28	**	**	212	240V 60HZ 3PH	
PLATEN A.-SERV.GROOVE*QS11/23*	X70965-75	**	**	212	400V 50HZ 3N~ (4 WIRE)	
PLATEN A.-SERV. FLAT *QS11/23*	X70966-23	**	**	212	208V 60HZ 3PH	
PLATEN A.-SERV. FLAT *QS11/23*	X70966-28	**	**	212	240V 60HZ 3PH	
PLATEN A.-SERV. FLAT *QS11/23*	X70966-75	**	**	212	400V 50HZ 3N~ (4 WIRE)	
POINTER-GAP ADJ. *QS24*	078637	1	2	103	UPPER PLATEN	
RELAY 30A-277V-12VDC	074041	6	12	103		
RELAY 24A 230V-200/240VAC	074372-26	1	1	103	400V 50HZ 3N~ (4 WIRE)	
RETAINER-GAP SLIDE *QS12/QS2	078792	2	4	103	UPPER PLATEN	
ROD-THREADED 5/16-18X1LONG	078639	1	2	103	UPPER PLATEN	
SCRAPER A.-GROOVE *QS12*RUBBER	X79246	**	**	103		
SCRAPER A.-GROOVE *QS24*METAL	X79668	**	**	103		
SCRAPER-TEFLON WIPER	075887	1	1	000		
SCRAPER-TROUGH *QS24*	079726	1	1	000		
SHEET-SEAMED RELEASE *QS24*	078804	2	4	000		
SHIELD-GREASE FRONT *QS24*	079433	1	1	103		
SHIELD-GREASE REAR *QS24*	079434	1	1	103		
SHIELD-HEAT/GREASE-CART *QS11*	074585	1	2	103		
SLIDE A.-GAP FRONT *QS24*	X78864-F	1	2	103	UPPER PLATEN	
SLIDE A.-GAP REAR *QS24*	X78864-R	1	2	103	UPPER PLATEN	

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DESCRIPTION	PART NUMBER	QS11 QTY.	QS23 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
SPRING-.438 OD X .046 X 1.75	079704	6	6	103		
STANDOFF-FRONT *QS12*	079289	4	4	103		
STANDOFF-REAR *QS12*	079288	2	2	103		
SWITCH-ROCKER SPST OFF-ON	078418	1	2	103		
THERMOCOUPLE-LW FRT*QS11/23*	074599	1	2	103	LOWER COOKING ZONE	
THERMOCOUPLE-LW MIDDLE*QS11/23	074600	1	2	103	LOWER COOKING ZONE	
THERMOCOUPLE-LW REAR *QS11/23*	074601	1	2	103	LOWER COOKING ZONE	
THERMOSTAT-475F	078410	3	6	103	UPPER & LOWER COOKING ZONE	
TRANS.-CONT.-32VA 120/200/24	054834	1	2	103		
TRAY A.-GREASE *QS24*	X79940-SER	1	1	103		
TRIM-CORNER-FRONT-LEFT *QS11*	074552	1	1	103		
TRIM-CORNER-FRONT-RIGHT *QS11*	074551	1	1	103		
TRIM-CORNER-REAR-LEFT *QS11*	074603	1	1	103		
TRIM-CORNER-REAR-RIGHT *QS11*	074604	1	1	103		
VIDEO-TRAIN QS24 OPS	051170-V		1	000	VHS FORMAT - DOMESTIC	
VIDEO-TRAIN QS24 OPS	051170-PAL		1	000	PAL FORMAT - INTERNATIONAL	
WINDOW-PANEL-CONTROL	074573	1	2	103		
WIPER-FRONT *QS24*	079439	1	1	103		
WIPER-REAR *QS24*	079440	1	1	103		
WIPER-SIDE LEFT *QS24*	079437	1	1	103		
WIPER-SIDE RIGHT *QS24*	079438	1	1	103		

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